Health Department City Hall Annex 50 Evergreen Avenue Somerville, MA 02145 617-625-6600 ext. 4300

## License #:

DATE:		

## FOOD ESTABLISHMENT PERMIT APPLICATION (please fill out both sides)

1) Establishment Name:							
5) Applicant Name & Title:							
6) Applicant Address:							
7) Applicant Telephone Number:		24 Hour Emergency Number:					
8) Owner Name & Title (if different from	applicant):						
9) Owner Address (if different from applied	cant):						
10) Establishment Owned by:	11) If a co	11) If a corporation or partnership, give name, title, and					
		lress of officers or partner.					
9 An association	Name	<u>Title</u> Home Address					
9 A corporation							
9 An individual							
9 A partnership							
9 Other legal entity							
9 Other legal chury							
12) Establishment Type (check all that appl	<u>y)</u>						
Retail Food:0 - 1000 sq. ft.	\$175	Food Service:0 - 25 seats	\$175				
1000 - 7500 sq. ft.	\$250	26 - 200 seats	\$250				
	\$400	> 200 seats	\$400				
Milk	\$ 10	Food Service - Take Out					
Ice Cream	\$ 25	Food Service - Institution					
Frozen Desert Manufacturing	\$ 25	( Meals/Day)					
Residential Kitchen for Retail Sale	\$150	Food Delivery					
Residential Kitchen for Bed &		Caterer	\$200				
Breakfast Home	\$200	Mobile Food	\$175				
Residential Kitchen for Bed &		Vehicle Registration #					
Breakfast Establishments	\$200	Location of Tobacco Sales	\$ 50				
New Business Application Fee	\$200	Other (describe)					
	TOTAL AN	TOTAL AMOUNT DUE \$					
		·					
MAKE CHEC	CK PAYABLE TO	O HEALTH DEPARTMENT					
PAYMENT DUE WITI	H APPLICATION	N — NO CASH CAN BE ACCEPTED.					
13) Person Directly Responsible for Daily	Operations (Owner	, Person in Charge, Supervisor, Manager, etc.)					
Name & Title:							
Address:							
elephone Number:Fax Number:							
Emergency Number:							
14) District or Regional Supervisor (if appli	cable):						
Name & Title:							
Address:							
Telephone Number:		Fax Number:					
15) Name of Person in Charge Certified	in Food Protection	on Management:					

## **Food Establishment Information**

16) Water Source:	17	7) Sewage Disposal:			
DEP Public Water Supply No: (if applicable)					
18) Days and Hours of Operation:					
· ·	<b>king Procedures</b> (if 25 seats or more):	Yes No			
21) <b>Location</b> (check one):	Permanent Structure Mobile				
22) <b>Length of Permit</b> (check one)	: Annual Seasonal Dates:	Temporary/Dates/Time:			
23) Food Operations:	3) <b>Food Operations:</b> Definitions: PHF – Potentially hazardous food (time/temperature controls required)				
(Check all that apply):	Non-PHFs – non potentially hazardous food (no time/temperature controls required) RTE: - ready-to-eat foods (Ex. Sandwiches, salads, muffins which need no further processing)				
Sale of Commercially Pre-Packaged Non-PHFs	PHF Cooked to Order	Hot PHF Cooked and Cooled or Hot Held for More than a Single Meal Service			
Sale of Commercially Pre-Packaged	Preparation of PHFs for Hot and Cold	PHF and RTE Foods Prepared for Highly			
PHFs Delivery of Packaged PHFs	Holding for Single Meal Service	Susceptible Population Facility			
-	Sale of Raw Animal Foods Intended to be Prepared by Consumer  Vacuum Packaging/Cook Chill				
Reheating of Commercially Processed Foods for Service Within 4 Hours	Customer Self-Service	Use of Process Requiring a Variance and/or HACCP Plan (including bare hand contact alternative, time as a public health control)			
Customer Self-Service of Non-PHF	Ice Manufactured and Packaged for Retail	Offers Raw or Undercooked Food of			
and Non-Perishable Foods Only Preparation of Non-PHFs	Sale Juice Manufactured and Packaged for	Animal Origin  Prepares Food/Single Meals for Catered			
•	Retail Sale	Events or Institutional Food Service			
Other (Describe):	Offers RTE PHF in Bulk Quantities	To be completed by the Board of Health			
	Retail Sale of Salvage, Out-of-Date or Reconditioned Food	Total Permit Fee: Payment is due with application			
		License Number			
25) Restaurant/Food Service: T 26) Mobile Food Units/Pushcar	otal # of Seats  t: Application for mobile food units or p toilet facilities available on each route	_ Non-Smoking Seats (100%)ushcarts must include a list of handwash and e. Attach a separate sheet.			
27) <b>Extermination – Frequency</b> Contractor's Name_	of Service (check one): Weekly	Bi-Monthly Monthly			
		Daily Bi-Weekly Weekly Bi Monthly Monthly			
Private Collection: Contracto	r's Name	Telephone #			
<ul><li>29) Dumpster on Location (chec Dumpster lid must be closed a</li><li>30) Trash Barrels Required if P</li></ul>	ck one): Yes No	ester/Storage area to be kept clean at all times. # of Barrels			
establishment operation will comply	uracy of the information provided in this y with 105 CMR 590.000 and all other a copies of 105 CMR 590.000 and the Fed	pplicable law. I have been instructed by the			
31) Signature of Applicant:					
Pursuant to MGL Ch. 62C, sec. 49 filed all state tax returns and paid s		ry that I, to my best knowledge and belief, have			
32) Social Security Number of Federal ID:					
33) Signature of Individual or Corporate Name:					